

Agents throughout the Country.

The late Judge M. H. Cofer was, at the time the foregoing incident occurred, the quartermaster-general of the Army of Tennessee, and was deeply concerned in the transaction.—*From the Biquac.*

—According to the correspondent of an English trade journal, it is a mistake to suppose that fruit is absolutely necessary to the manufacture of preserves. Jam is made at a preserving factory, in which he found that the work was being bravely carried on without the aid of fruit at all. Jam of various kinds were being produced by boiling together plum, apple, raspberry, strawberry, raspberry, nor gooseberry in the building. Turnips served the purposes of the fruit. The flavoring material was extracted from coal tar, and the resemblance to raspberry and strawberry jam was further produced by mixing the boiling compound with small seeds without any cheap Innocuous herb. A common sort of sugar was used, and this is the only thing in the ingredients. These preserves are offered as made from "this season's fruit."

—Passionate persons are like men who stand upon their heads; they see all things the wrong way.